

MARKING SCHEME 2008

PAPER 1

SECTION A

1.

- Helps in absorption of food
- Assist in food digestion
- Help to eliminate waste products
- Help to regulate the body temperature i.e. maintenance of constant body temperature.
- It forms $\frac{3}{4}$ of the body content
- Help to provide a media of food transport in the body
- Help to quench thirst
- Help to prevent constipation
- Provide favourable conditions for body reactions

2.

- In garnishing when used to add colour, decorate or to improve appearance
- In vegetable salad when used as an accompaniment
- To enhance colour in food when cooked with other food
- To make soups as a starter course e.g. carrot soup
- To enhance the nutritive value of the food
- As an appetizer when eaten raw at the beginning of a meal

- To add flavour when cooked with other foods
- To make nutritional drink i.e. carrot drink.
- To exercise the teeth and jaw when eaten raw
- To clean food particles after a meal especially in packed meals

3.

- The metal buckles and warps due to the extreme change of temperature i.e. fasten and becomes twisted or bent out of its normal shape.

4.

- Sterilization - Exclusion of air

5.

- AIDS- Acquired Immune Deficiency Syndrome

TBA- Traditional Birth Attendants

6.

- Heart diseases
- Hypertension
- Diabetes

7.

- Meeting the nutritional needs of the mother
- Correct age of the parents
- Voluntary counseling and testing (VCT) of HIV of the parents
- The social preparation of the expectant mother
- Psychological preparation of the expectant mother

8.

- It should not be too far from the social amenities such as work place access roads, schools, water, electricity, shopping centre and hospitals
- The value of the land should be worth the price
- The cost of the land should be within the family financial means
- Ensure the reliability of the seller by checking that all legal documents are available and valid before the final transaction
- Ensure that the neighborhood is secure enough by knowing the nature of the people living around
- Ensure that the land is well drained so that it does not flood during the wet season.
- Ensure that the soil is easy and cheap to manage by avoiding black cotton soil which is unstable, cracks during the dry season and becomes water logged during the wet season.

9.

- Keep the house free from dust and dirt
- The house should be well lit and ventilated
- The cleaning of the house and other surfaces and bedding should be done appropriately
- Beddings should be aired outside once in a while
- Use an appropriate pesticide to kill any present eggs or bedbugs
- Spray the house, beddings and the surrounding once in a while

10.

- It's secure to carry around compared to cash money
- Its convenient as one can to buy items even where one had not planned to spend as long as the card is available

- Where a lot of money is needed it is not bulky to carry

11.

- Woolens
- Nylons
- Loose coloured articles
- Silks
- Polyester
- Knitted cottons and lichens
- Synthetic
- Viscose

12.

- To remove creases
- To enhance the appearance
- To kill germs

13.

- To remove unwanted stitches
- To cut buttonholes

14.

- Hemming/ shell hemming
- Use of lace
- Use of ribbon
- Binding

- Folding
- Piping - Overcasting

15.

- To give body or shape
- Stiffening to add firmness
- Giving a crisp tailored look to the area where applied
- Obtaining a good knife edge
- Increasing crease resistance
- Prevent stretching or sagging
- Reinforcement as for button and buttonholes area

16.

- Nature fibres are from parts of plants such as cotton and flax, and from animals such as sheep and silkworm and minerals such as asbestos while else man-made fibres are produced through the chemical treatment of certain raw materials such as petroleum extracts and by-products of coal.

SECTION B

17. (a)

- Cleaning a varnished wooden table

- Dry dust with a clean dry cloth
- Clean with a clean wrung out of lukewarm soapy
- Rinse with a clean cloth wrung out of clean warm water
- Final rinse with a clean cloth wrung out of cold water
- Wipe and allow to dry completely

(b)

- The stain should be removed when still fresh as it is difficult to remove when it get fixed with time
- If the stain is unidentified use mild stain removes before progressing to stronger ones if not remover
- After the stain is removed, rinse the article well to remove traces of the reagent
- Remove the stain using a circular movement from the outside towards the inside to avoid spreading the stain
- Remove the stain before washing
- If possible, use stain remover agents which are in solutions as they are less harsh to the fabric
- Avoid using metal spoon the metal may stain the article

(c)

- Collect the equipment and materials required
- Open the windows for ventilation
- Flush the toilet and pour into the basin cleaning powder or liquid with disinfectant and leave for a few minutes
- Clean the cistern, seat cover and the handle by wiping with a clean cloth wrung out of warm soapy water
- Clean the hand wash basin the same way

- Rinse with clean water into which disinfectant has been added and leave to dry
- Use a toilet brush to scrub the inside of the bowl removing all the stain
- Flush the toilet again
- Mop the floor, rinse and dry thoroughly.
- Clean the equipment used and store appropriately.

SECTION C

18. (a)

(i) Accompaniment

A dish or a kind of food in meal serviced and eaten together with another food to improve its suitability e.g. dry food can be accompanied by a source, gravy or vegetable salad.

(ii) Savoury foods

Are foods which do not have a sweet but have a salty taste, e.g. beef, chicken curry and soups.

(iii) Flavourings

Are ingredients or food stuffs added to a dish or cooked together to enhance the taste and smell of that dish

(b)

- The number of people taking the meal
- The cutlery and crockery required depending on the food to be prepared
- The number of courses in a meal
- The type of meal service to be used e.g. self service
- The type of food to be served
- Ensure a side plate is available for each cover
- To allow enough space for each cover, i.e. approximately 60 cm
- to ensure that fresh water for drinking and glasses are presented
- The room, table the table linens and cutlery must be spotlessly clean
- Mats should be placed to protect the table and the table line

(c)

(i) Food budget is the proper planning for meals using the money available or set aside for the food.

(ii)

- It ensures that meals are adequate for the family members

- Meals meet the individual requirement
- Meals are well balanced diets
- Meals are presented and served attractively
- Meals provide variety of colour texture and flavour
- Meals are planned making use of the available foodstuffs
- Meals are within the family food budget

19. (a)

- Keep the surrounding neat and free from pools of stagnant water
- To destroy breeding places for pests
- To keep off bad odours
- To free the house from dampness
- To prevent accidents of fall from slippery ground
- To prevent favourable candidates for diseases causing insects e.g mosquitoes and houseflies

(b)

- Those which are not cemented cause soil erosion as the edges continue to wear out.
- They can easily become a breeding place for pests
- They become unsightly and smell if not well cleaned constantly
- They pose dangers of falls and drowning especially to your children

(c)

- Food handlers should not be suffering or be carriers of typhoid and other communicable diseases
- Food handlers should undergo regular medical check-ups to ensure that they are free from typhoid
- Typhoid vaccination should be administered to provide immunity for up to two years especially of faeces and urine should be ensured
- Domestic water should be well treated for safe drinking
- Proper water should be well treated for safe drinking
- Proper personal and kitchen hygiene such as washing hands before handling food and after visiting the toilet should be observed.
- Food preparation and service utensils and equipment should be thoroughly cleaned before use.
- Fruits and vegetables should be washed the roughly with clean treated running water before eating
- Dwelling places and houses should be free from dirt and over- crowding
- Houses should be well ventilated for good circulation of fresh air.

20. (a)

- Dolman sleeve
- Bell sleeve
- Puffed sleeve
- Magyar sleeve (short kimono sleeve)
- Kimono sleeve
- Leg of mutton sleeve
- Bishop sleeve
- Raglan sleeve

(b)

- Continuous wrap opening
- Bound opening
- Faced slit opening

(c)

- The notches and fitting lines should match well with the ones of the shoulder seam
- The cap should be smoothly round
- The crown should properly fit in its right position
- The crown length should be of the right side to reduce bulk and provide a good hang

(d)

(i)

- Work from the WS of the garment and the RS of the sleeve and slip in the sleeve into the armhole matching
- The side seam and the sleeve underarm seam
- Crown of the sleeve and the shoulder seam

Upper raw edge of the sleeve and the armhole

- Matching well the fitting lines
- Matching well the notches

(ii)

- Pin and tack the sleeve to the garment from the underarm all round along the fitting line.

- (iii) Remove pins and machine all round starting at the underarm seam
- (iv) Remove the tacking and trim the raw edges evenly to 6 mm- 9 mm if the fabric is bulky.
- (v) Neaten the raw edge appropriately
- (vi) Press the work
- (vii) Hem or finish the lower edge (for short sleeve) appropriately and press well.

PAPER 2

1. Presentation	Score	Maximum Score	Total Marks
- Worked well pressed ½ and folded ½			

<p>2. Cutting out and Grain Line</p> <ul style="list-style-type: none"> - All five pieces cut out $\frac{1}{2} \times 5$ - Smooth cutting of centre back 1 and cut on straight grain 1 to within 2 mm. - Smooth cutting of collar $\frac{1}{2} \times 2$ and cut on the correct grain $\frac{1}{2} \times 2$ - Smooth cutting of lower edges 1 x 2 backside - smooth cutting of blouse front side 1, blouse back $\frac{1}{2}$ and pocket $\frac{1}{2}$ 	<p>2 $\frac{1}{2}$</p> <p>2</p> <p>2</p> <p>1</p> <p>2</p>		
		<p>9 $\frac{1}{2}$</p>	
<p>3. Shoulder seam – open</p> <ul style="list-style-type: none"> - Straight smooth stitching 1 			

<ul style="list-style-type: none"> - Well neatened seam allowances $\frac{1}{2} \times 2$ - Correct size $\frac{1}{2} \times 2$ 0.9 cm – 1.2 cm - Evenness of stitches 1 - Seam open $\frac{1}{2}$ and flat $\frac{1}{2}$ 	<p style="text-align: center;">1</p> <p style="text-align: center;">1</p> <p style="text-align: center;">1</p> <p style="text-align: center;">1</p> <p style="text-align: center;">1</p>		
		5	
<p>4. Side seam- French seam</p> <ul style="list-style-type: none"> - Seam well trimmed no threads on the RS - Straight stitchery - Seam well knife- edge - Evenness of seam - Flatness - Correct size (6 mm) to within 2 mm - Seam pressed towards the 	<p style="text-align: center;">$\frac{1}{2}$</p> <p style="text-align: center;">1</p> <p style="text-align: center;">$\frac{1}{2}$</p> <p style="text-align: center;">$\frac{1}{2}$</p> <p style="text-align: center;">$\frac{1}{2}$</p> <p style="text-align: center;">$\frac{1}{2}$</p> <p style="text-align: center;">$\frac{1}{2}$</p>		

back			
	1/2		
		4	
5. Neatening of the blouse front facing			
- Appropriately neatened	1/2		
- Straight stitches	1/2		
- Even stitches	1/2		
- Appropriate neatening allowance	1/2		
		2	
6. Collar preparation - Straight stichery smooth outer edge of collar by			

impression 1	1		
- Collar seam trimmed ½ -			
Good knife edge 1 and sharp points 1	½		
Correctly top stitched	2		
	½		

-Flatness of collar 1	1		
7. collar attachment - correctly positioned 2 ½ cm from folding line 1 and flash at the CB to within 2 mm to 2.6 mm -Collar sandwiched between facing and			

garment. 1	1		
Neckline seam trimmed ½ and snipped ½.	1		
-smooth attaching line ½ and sharp point ½. -Neatly hemmed at the back using hands. 1	1		
-correct shape ½ and size ½ within 5 mm superimpose	1		
-facing firmly fixed ½ within 5 mm superimpose	1		
-facing firmly fixed ½ at the shoulder seam ½ and flat ½ from shoulder line to down.	1		

	1 ½	7 ½	
<p>8. <u>Holding the facing on to the blouse using diagonal tacks</u></p> <p>-made on the two layers -Good slanting stitches</p>	½ ½		
		2	
<p>9. <u>Patch pocket</u></p> <p>-Hem correctly made on</p>			
<p>the pocket on the w. s ½ and with straight stitchery</p>			

<p>½. -Evenness of pocket hem</p> <p>1. -Pocket correctly stitched close to the fold 1 with straight stitchery ½ within 2 mm</p> <p>-top corners wells reinforced ½ x 2.</p>	<p>1</p> <p>1</p> <p>1 ½</p> <p>1</p>		
<p>-well tucked under ½ and trimmed ½.</p> <p>-Correct size 1 and shape ½</p> <p>Superimpose the pocket pattern with 5mm</p>	<p>1</p> <p>1 ½</p>		
		7	
<p>10. <u>Hem management</u></p> <p>i)</p>			

- even tacking	½		
Straight stitches	½		
-Evenness of stitches			
	½		
ii) <u>machine hamming</u>			
-Straight stitches			
-correct tension used			
Flatness of them	½		
	½		
	½		
		3 ½	
		50	

Grand total = 50 marks

PAPERS 3

Areas of assessment	Maximum Score	Actual score	Remarks
1. <u>PLAN</u>			
<p>Recipe</p> <ul style="list-style-type: none"> -availability -Correct quantities -Suitability of food items <p>Order of work</p> <ul style="list-style-type: none"> -availability -Proper <p>Sequencing</p> <p>List of foodstuffs, materials & equipment</p> <ul style="list-style-type: none"> - Availability - Adequacy - appropriateness 	<p>1</p> <p>1</p> <p>1</p> <p>$\frac{1}{2}$</p> <p>$\frac{1}{2}$</p> <p>1</p> <p>$\frac{1}{2}$</p> <p>$\frac{1}{2}$</p>		
	6		
2. <u>PREPARATION</u>			
Correct procedure			

-Protein	1		
-Carbohydrates	1		
-vegetable	1		
-Drink	1		
Method of cooking			
(at least two)			
Quality of results			
-Protein	1		
Carbohydrates	1		
-vegetables	1		
-Drink	1		
	10		
3. <u>PRESENTATION</u>			
Utensils			
-appropriateness	1		
-cleanliness	1		
General impression			
Hygiene	1		
i)	1		
ii) food			
Personal			
	5		

4. <u>ECONOMY OF RESOURCES</u>			
Water	1/2		
Food	1/2		
Fuel	1/2		
Materials	1/2		
	2		
5. <u>CLEARING UP</u>			
During work	1		
After work	1		
	2		
TOTAL	25		